

A PAGE FOR WOMEN AND THEIR INTERESTS

LOCAL CHAT: HOME AND FASHION HINTS: RELIGIOUS AND OTHER ACTIVITIES: THINGS FEMININE

Love of Pleasant Surprises Capitalized by Clever Women

How They Enjoy and Profit by a Most Ingenious Occupation

If you were lying in bed or just able to sit up in a chair convalescing from some wretched illness and were finding the time between interesting occurrences very long, shouldn't you just love to have some one bring you a mysterious box full of carefully wrapped little packages, each containing a "surprise" gift chosen particularly to meet the needs of your own individual personality? Wouldn't the childlike delight you would have in trying to guess what was in the alluring little parcels from the "feel" and from the nonsense lines written on the cards attached to them, and the brightness over many hours? And the joy is sure to be extended over days when you find in one package one of the most delightful of the new books about your own particular hobby, and in another a puzzle so ingenious that no matter what antipathy you may have felt toward puzzles your curiosity is piqued to such an extent that your fingers almost unconsciously grasp for it. Then there will be other things, all productive of minutes or hours of amusement and enjoyment. Surely no human being can be unresponsive to the lure of opening a lot of mysterious presents.

It is just that childlike outlook in all of us that two clever sisters have capitalized to make an adequate and pleasant living for themselves, says the New York Tribune. All the more pleasant because they themselves enjoy it so thoroughly.

"We are interested in human nature and an innate love for children," said Miss Mary Pusey, the elder of the sisters, when seen in their busy and fascinating workshop at No. 176 Madison avenue.

The Two Ingredients.

And it is impossible to believe how any one, no matter how clever, who lacks those two qualities (love for children and human nature) could conduct such wonderful "surprise" boxes for "kiddies" and "grown-ups."

There were several boxes around the reception room without covers, displaying the mysterious little packages, with their verses attached, and it was only by exercise of the utmost self-control that the reporter kept her fingers from them.

Summer is another busy season and to most boys and girls, and grown-ups, the time is always being "blended" and that must be appropriately recognized. There is one family consisting of two small boys which keeps us constantly busy. These boys have already had nine boxes each, on special occasions, and when they have been ill, and we are just beginning to wonder whether we shall not soon run out of ideas for them.

Next to the reception room, where several of the finished boxes are displayed, is a large, light workroom stocked with all imaginable novelties to while away the time for young and old, sick and well.

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"We try to get as many things as possible that cannot be found in the shops," said Miss Pusey. "Some we have to import and some few are our own inventions. It is surprising the things that will occur to one some times, just on the spur of the moment. I think if ever we decide to give up this business we shall become novelty specialists."

Besides the boxes piled about the workroom, there were many quaint baskets. Miss Pusey explained that these were used for arrangements of fruit and flowers to be sent to those going down to the sea in ships and to the sick.

"We take lots of trouble in arranging the fruit and flowers attractively, because we believe it gives the gift a greater value," continued Miss Pusey. "In this connection a funny incident happened a few weeks ago. A woman who has been coming to us for some time for boxes and baskets of all kinds wanted a basket of novelties sent to a sick friend who is very particular and loves beautiful things. We spent lots of time and thought arranging that basket, and when it was ready we decided that we had made a pretty good thing of it. A few days afterwards our customer came in visibly annoyed—but not at us, we soon discovered. Her friend's butler, it seems, had received the flowers, taken them from the basket in which they had been so thoughtfully arranged, put them in a large vase and presented them to his mistress in that fashion! When people pay us especially to think for them, naturally both they and we are aggrieved when what they are paying for and we are providing goes all for naught—but, then, it seldom does."

Not Afraid of Competition.

When Miss Pusey was asked whether she was not afraid that some one else might take up the particular work which she and her sister had developed, she answered that she thought there was little danger and that if any one did make serious inroads into their profits she felt sure that she and her sister would think of something else to do.

"If only women who are thrown upon their own resources would stop and think," said Miss Pusey, "they could discover some other method of making their living than in ways that have already become exhausted. Our experience ought to be valuable to them from that point of view, because we had never heard of any one doing the particular line of work we decided upon after much cogitating of brains. And we should be very happy to think that our experience in thinking up something really new had encouraged some other woman to go and do likewise."

One round box covered with silver paper with a cut-out frieze around the bottom, of a deep blue sea with gulls flying above it, was being stocked up for some one who was to sail for Europe. Into this were going an individual drinking cup, a set of bridge cards, a "first aid to the injured box," with its little rolls of plaster and cotton and cream for sunburn; a small electric torch, a box of candy, the latest novel, an attractive bag to hang at the side of the steamer chair, convenient to drop anything into when going off for a constitutional around the deck, and other very special and appropriate things.

On another table was a box that was being prepared for a little boy of two years who had had infantile paralysis, and every toy that was going into it was designed as a temptation for him to use his little crippled hand and help make it well.

Then there was a purple steamer box for an elderly woman who was in deep mourning.

"We are constantly getting letters asking for new kinds of boxes, which tax all our ingenuity," said Miss Pusey. "For instance, the other day we received a letter that said, 'Please send a birthday box for our uncle; he is eighty years old, partly paralyzed, but still quite a fellow.' Of course we are constantly getting requests for steamer boxes of all kinds and novelties' boxes, and we never make two alike. We always try to make each box just as far as possible appropriate to individual needs and desires."

"The Christmas season, of course, is our busiest time, and last year we had to stop taking orders as soon as ten days before Christmas, and three of us worked nineteen hours a day for about two weeks to fill orders we had already taken for Kris Kringle chests."

"Of course, many of the Christmas boxes were for the children, but lots were for 'loneliest'! A girl from 'way out West' sent us \$5 and wrote that this was the first Christmas she had been alone with her sorrow and she wanted a real surprise box to help her feel that some one had thought of her. This is just the kind of thing which makes us happiest in our work—the thought that we are helping along the happiness in the world and doing our little best to increase it!"

BREAKFAST STEAKS
For southern beaten steak, a cheap but juicy piece of meat is used. Cut the meat into small steaks the size of the hand. Season each piece highly with salt and pepper. Then pound each piece until it is almost literally a rag. Roll up each and dip in cornmeal. Fry in very hot suet and serve at once.

For another "breakfast steak" pound a piece of round steak until the toughest fibers are broken, then rub it with lemon juice and double it over. Pound it again and sprinkle with salt. Fold it over again, pound a third time if desired, and fold yet again. It should now be about an inch and a quarter in thickness. Press it a little to make it adhere and have the edges of uniform thickness. Rub with a little flour, broil like any other steak and spread with butter.—New York Tribune.

TRIED RECIPES

DATE FLUFF DUFF

Stew one cupful stoned dates until tender. Put through a calander and mix with a cup sugar that has been sifted with a teaspoonful cream of tartar. Beat the whites of five eggs until stiff, with a pinch of salt, and when perfectly stiff add the yolks of two and whip again. Now mix lightly, a little at a time, with the dates and sugar, and place in ramekins or other baking dish. Sprinkle over the top one half cup of chopped nuts and bake them about 15 minutes. Serve with cream, plain or whipped.

FRICASEED TRIPE

Cut one pound of fresh tripe into narrow strips, add one cup of water, a heaping tablespoon of butter rolled in a level tablespoon of flour, salt and pepper as needed, and simmer half an hour. When served add a teaspoon of minced parsley scattered over the top.

VEAL A LA BOURGEOISE

Place a piece of veal weighing three or four pounds in a stewpan with two tablespoonfuls of butter and brown well; add two cupfuls of stock, six small onions and let cook slowly one and one half hours, basting often. Serve the veal with the vegetables as you prefer.

OATMEAL MACAROONS

One cup of white sugar, two eggs, one tablespoon of butter, one teaspoon of baking powder, two large cups of rolled oats, one teaspoon of almond extract, one half teaspoon salt. Beat the eggs well, and the other ingredients, and beat the batter thoroughly; drop pieces the size of a walnut on well buttered tins, about two inches apart. Bake in quick oven and leave on tins a few minutes before removing.

SPINACH AND EGGS

Wash, boil and drain a pint of spinach. Chop very fine or put through the meat grinder. Have four eggs boiled hard. Remove the shells, and cut each egg in half, extracting the yolk. Rub the yolks to a smooth paste and beat them into the hot spinach, and when you have a thick paste, make this into balls the size of the original egg yolk. Cut the bottom of each egg quite smooth so that it will stand, and press into it the spinach and egg ball. Set in the oven until very hot and pour a white sauce over the eggs halves before sending to table.

MUTTON CURRY

Cut three or four pounds of mutton into dice and brown lightly and quickly in a little butter, as its own fat would probably be too strong. Transfer as fast as cooked to a kettle. To the fat remaining in the pan—about two tablespoonfuls—add one finely minced clove of garlic (or if this is too strong, a small onion, chopped) and one dessertspoonful of curry powder. Cook slowly until the onion begins to brown; add one large tablespoonful of flour and gradually stir in a pint of mutton broth or hot water. Simmer for five minutes, then pour it over the meat, cover closely and simmer for two hours, by which time the meat should be very tender. Serve on a platter with a border of boiled rice.—Chicago Post.

HOT CHICKEN SALAD

Mix the chicken, peas, salt, pepper, onion juice, lemon juice and pimento and set aside in a cool place to marinate. Make a sauce of the butter, flour, seasonings, cream and both; add the marinated ingredients and let stand over hot water to become very hot. This is good served from a chafing dish.—Portland Express and Advertiser.

SAUSAGES WITH TOMATO SAUCE.
Prick the sausages in several places with a fork to keep them from bursting, then place in a deep frying pan, cover with boiling water and cook gently for a full 20 minutes; uncover and draw forward that the water may evaporate. When only the fat remains in the pan turn the pieces frequently that they may be evenly colored. Pour off all but two or three tablespoonfuls of fat, add to what remains in the pan just sufficient sifted flour to be absorbed and stir until pale brown. Add a pint of strained tomato, stir until thickened, season to taste and draw a little to one side, allowing the sauce to simmer for 10 minutes.

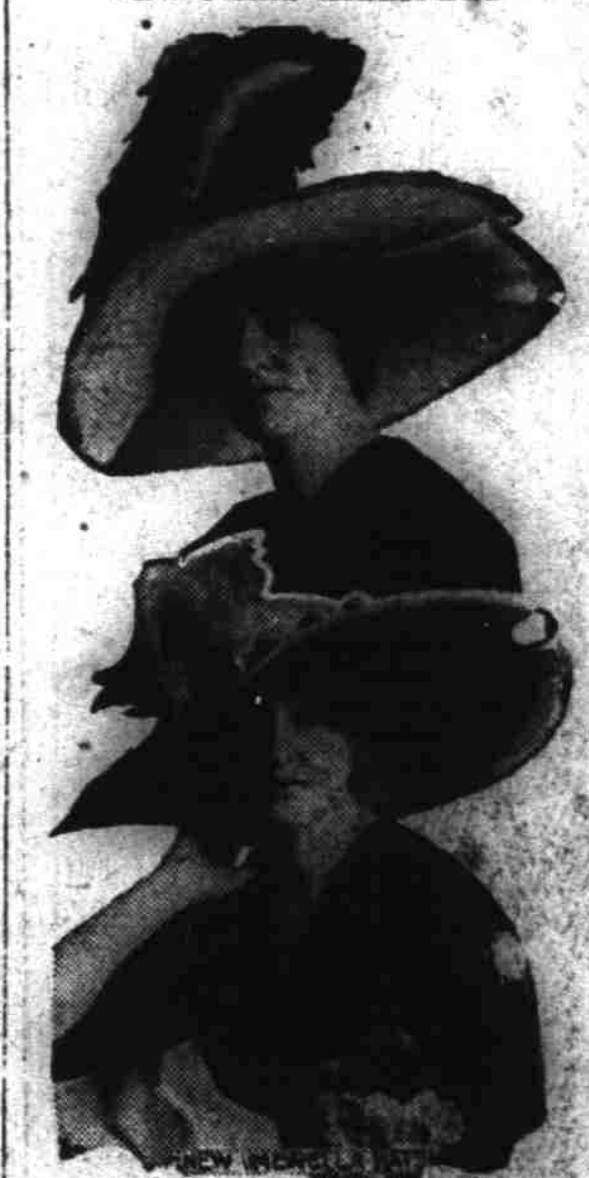
LIGHT TAPIOCA CUSTARD.
Scald a pint of milk in a double boiler. Add two tablespoonfuls of fine tapioca, stir very often until thickened, then cover and cook until clear and thick. Separate yolks and whites of three eggs. Beat the yolks with a half cupful of sugar and a pinch of salt. Whip the whites to a stiff froth. Add the yolks to the tapioca, stir until thickened, then add the whites, run and mix lightly for three minutes, then take off, flavor to suit and pour into a serving dish to serve.—Washington Herald.

Soak one pint of beans over-night in cold water, drain them, cover them with lukewarm water. After two hours more soaking drain again and put in a pot with a half-pound of salt pork, chopped; a small onion sliced, a minced stalk of celery and two quarts of cold water.

Place where it will come to a boil in about an hour. Simmer for an hour and then rub through a colander. Return to the fire, with pepper and salt added, stir in a tablespoonful of flour, just wetting the flour with cold water. Boil up a few minutes and serve plain or with tomato catsup.

Mrs. Edna Hunt, a former model, has filed suit in Reno charging her husband with desertion.

NEW PARIS MILLINERY



Paris is wearing wide flat hats, two advance models of which are shown here. The designer calls them umbrellas, and they seem to deserve the title. The upper one has a novel plait applied to the side brim, and into this a single velvet rose is set. An erect ostrich plume with ribbon adorns the crown. The other hat is of ivory pedal straw trimmed with a curling feather and two shades of pink ribbon embroidered in silver and blue.

FEMININE CHAT

Ironing between buttons on a thin blouse is likely to tear off these little fasteners, but if the blouse is placed on a folded Turkish towel the buttons will sink into the towel and the space between them be ironed beautifully smooth.

Kitchen tables topped with starch can be cleared by a brisk rubbing with a cloth wet with vinegar.

A cup of vinegar put into the water in which colored clothes are to be washed will prevent the color from running; and if the garments are ironed while still damp they will look like new.

By first scalding the milk and letting it aside to cool a baked or boiled custard will be perfectly smooth.—Philadelphia Times.

Wraps for both day and evening show a tendency to the three quarter length.

Swansdown is seen on charming little shoulder wraps for evening.

Hats are still rather low on the head, but show more of the hair than formerly.

Parasols are of colored and white linen embroidered or plain, to match the gown.

Women are once more using the old cream-tinted Spanish lace for evening scarfs.

An item that finds especial favor is represented by the jet crown as well as by the jet tiara.

Huge flowers or rosette of smaller blossoms may have ends of ribbon and tiny pompons.

Some of the new long sleeves show frills not only about wrists but running all the way to the elbow and back.

During the last month the effort to revive plaited skirts as a future style possibility has become more apparent.

Many little summer wraps are made up of silk cashmere. The trimming is usually narrow ruffling of the same material.

Leghorn hats are gaining in favor each day. They are banked with flowers, trimmed with feathers or evels embroidery.—Washington Herald.

When starching Holland natures not a little tea into the starch. It will help them to keep their color.

To heat dishes quickly don't put them into a hot oven, but let them lie for a minute or two in hot water.

Outside leaves of lettuce, if boiled drained and chopped, and served on toast, like spinach, are delicious.—Minneapolis Tribune.

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HINTS OF AUTUMN FASHIONS

By MARION MORRIS.

Despite the many rumors to the contrary, the fashionable figure will grow wider; in fact, we will become more slender. If such a feat is possible, with the donning of Fall garments. The director's note, not the director's fashion of a few years past, but rather an adaptation of the styles followed by the daughters of the French court in the year 1795, will be the dominant feature of our modes in this year 1912. Our skirts will be come more scant despite the panier, which in truth is only a form of drapery, and below it our skirts will curve inward until walking is almost an impossibility and we will be forced to glide. The pleats which will be allowed in the new skirts will not aid greatly, for they will be so held by tapes to retain the slender classic lines that they will allow little freedom of motion.

Another change in the season's modes which has been heralded by the Summer is the return of the waist line to its normal place. This allows for many adaptations of belt and girdle but it also behooves us to look to our figures for the waist line has been so long hidden by poulpans and empire effects that it is almost forgotten and before Fall it must be in its proper place ready for the modish suit.

To be truly smart one must start with a fashionable foundation. In other words, the corset must be well cut on correct lines and correctly fitted. The undergarments must fit faultlessly and the corset correctly made. These a braisier extension, lined at the back and front. When adjusted it straps over the shoulders and fastens with buttons and loops.

The young girl, from twelve to sixteen, is perhaps the most difficult customer the shops have to please when it comes to the corset question, but this Fall she will find her needs especially looked after. One model which will be found comfortable is made with the low bust, moderately long skirt, and the boning soft and pliable. The corset waists are now made without shoulder straps and have front steels a feature which will be greatly appreciated.

With the low bust the only correct underwaist takes the form of a braisier. It is the only undergarment which gives the appearance of a supple but well molded and well supported figure. Those made after the fashion of a corset cover prove most satisfactory. They may be easily trimmed to serve the double purpose of cover and figure support as much in vogue. One of the best of the simple designs is made of fine linen with princess tucks above and below the bust section to hold the garment to the figure line. This undergarment is trimmed with Cluny lace in a simple pattern. With the black gown the braisier in black is worn. It is of fine quality of light-weight cotton fabric finished along the neck with black lace edge and ribbon heading. This braisier has a sleeve of black net holding in place an attached shield of black rubber.

The arrangement of the hair is an important detail and it should be carefully studied to be both becoming and suitable to the fashion of the gown. The cascade is perhaps the most popular hairdressing in Paris at present. This style will be more familiar upon the name French twist, which was very much in vogue during the late '70's.—Chronicle.

HUNDREDS OF GIRLS HELPED

The report of the Girls Friendly Society in Northern and Central Europe, recently published, shows that the work begun in Berlin a little over two years ago is productive of very gratifying results, writes a contributor to the Monitor. The Berlin branch is in the hands of three capable departmental representatives with a large staff of working associates, and the cosy flat in the west of the city is a welcome center for English-speaking girls who are either seeking employment or already in situations.

Several hundred girls have been helped in a practical manner and the

Girls Friendly Society has become a power for good in the German capital, as it already is in Frankfurt, Bremen, Hamburg and other large German cities. The British ambassador is the patron of the German branch and the Hon. Mrs. Alice Keble sell in the secretary.

During the past year many deeds of kindness have been done in aid of the society here, such as organization of sales of work and popular social evenings, while generous people of the English-speaking colonies have contributed in some form or other to the welfare of their less fortunate sister.

DRESSING TO SUIT THE WEATHER

New York may be the greatest summer resort in the country, as our hotel keepers are fond of remarking from time to time. But you never would guess it from the costumes of our male citizens.

Look about you in the next oven, masquerading as a subway car, that you enter. The sensible expert in pongee or silk mohair looks like a visitor from an insane asylum. He may be comparatively cool and comfortable. But his fuddled brothers view him with suspicion, hatred and alarm. "Here is a man dressed as if it was really hot," they seem to say. (Mop, mop). "Why can't he wear wool like a sensible person?"

This contrast is as old as the town. We believe. Probably the original Dutch viewed the original Indians in the same suspicious spirit. New York has always had the climate of Naples in summer and the climate of Greenland in winter if the records are to be believed. Yet only a few rare, brave spirits have ever had the courage to look the facts in the face. We once knew a man who, with other legs, wore a pith helmet on Wall street. He was an expert who had learned in India and knew the real thing when he met it on Broadway. Probably he was mobbed as were the suffragettes. At any rate, he has disappeared, and with him one of the few hopeless endeavors to convert our town from its midsummer madness.

Over against the sweltering idiotic male in his Turkish bath costume it is but just to set our sensible and charming women. In their case and present garb, sense could hardly go further. Whence flows fresh proof of where the reason of our nation dwells.—New York Evening Sun.

WATCH BRACELETS

Those new watch bracelets are extremely handsome. On jointed wrists bands of silver, gold or platinum a tiny open-face watch is attached. The back of the watch is generally plain or merely decorated with the monogram, but the metal rim which encircles the face is ornamented to match the links of the bracelet.

There are many very attractive designs in this modish article, those of the colored enamels being especially pleasing. The color is chosen to correspond with the shade of the gown with which it is worn. With the fashionable silk or satin suit of dark blue there are watch bracelets enameled in iridescent blues and greens, in mosaic patterns of dark blue, or in plain blue enamel. Another bracelet in dark blue had the watch face in blue enamel and the bracelet was set with sapphires, says an exchange. Some of the more elaborate brace-

GOWN OF EMBROIDERED FLOUNCING



This young girl's gown of embroidered flouncing is made with a plaited skirt, which is united to the simple bodice by a band of embroidery. Bands of torchon lace are combined with the embroidery on the waist.

lets are made of platinum, set with diamonds and pearls; delicate and lacelike in appearance, these jewels are exceptionally beautiful. An unusual but very artistic design is a bracelet with a square-shaped watch-case. The case is of gold, set with diamonds to match the bracelet, and the round white enamel watch face is finished with numerals of gold.

Once there was a braggart who boasted that he feared neither God nor man; but as a matter of course his wife was a woman.

A man may occasionally have the last word, but with a woman there isn't any.

He is a poor chauffeur who doesn't know what he is driving at.



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